

# CHARRED CORN SALAD



EXTRAS  
#26

## ALSO WORKS A TREAT WITH...

- Greek yogurt instead of sour cream

## RAISE YOUR GAME BY...

Using a BBQ to char the corn cobs (instead of a grill) for a smokier flavour



# CHARRED CORN SALAD

This smoky corn salad is inspired by Deb Perelman's beautiful layered corn salad on her website Smitten Kitchen - it's a show-stopping dish that's just as good with tinned corn as it is with fresh, topped with a tangy sour cream dressing, charred corn kernels and colourful pickled onions and chillies. A great BBQ side dish!

Prep 25 mins	Cook 20 mins
Heat 	Serves 4

4 **corn on the cobs** or 2 x  
325-340g **tins of sweetcorn** -  
drained  
1 small **red onion** - quartered  
then thinly sliced  
2 **chillies** (any colour) - halved  
then thinly sliced (seeds  
removed if you prefer less heat)  
1 **lime** - zested then halved for  
juicing  
75g **sour cream**  
50g **white cheese** (eg feta,  
Lancashire etc) (optional) -  
crumbled  
75g **mayonnaise**

2 tsp



**ANCHO BLEND**

1 ¼ tsp



**CHIPOTLE BLEND**

1 tsp



**ORÉGANO BLEND**

- 1 Boil the red onion and chillies for 2 minutes or until just starting to soften, then drain (reserving the water if using fresh corn cobs)
- 2 Mix the onion and chillies with the juice of ½ the lime and ¼ tsp salt then leave to one side
- 3 If using fresh corn cobs, boil in the reserved hot water for 3 minutes or until just tender then drain, leave to cool and cut off the corn kernels
- 4 Mix the lime zest and juice of the remaining ½ lime with the sour cream, mayonnaise, 1 tsp **OREGANO BLEND** and ¼ tsp salt to a smooth sauce
- 5 Spread the sauce on the base of a large serving plate
- 6 Preheat the grill now
- 7 Mix the corn kernels with 2 tbsp oil, 1 tsp **CHIPOTLE BLEND**, 2 tsp **ANCHO BLEND** and ¼ tsp salt, then grill for 5 minutes or until blackened and charred in places
- 8 Spoon the hot corn onto the serving plate and sprinkle over the white cheese (if using), then top with the pickled onion and chillies and a pinch of **CHIPOTLE BLEND** to serve